

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently Amended): A ~~processing~~ method for producing [[of]] an alcoholic beverage with ~~improved~~ foaming properties comprising:

(a) mashing and liquefying ~~a mashing process which liquefies and mashes~~ malts, or malts and adjuncts into a mash,

(b) filtering ~~a first filtration process which filters~~ said mash to obtain ~~and obtains~~ a wort,

(c) adding hops to said wort and boiling said wort to create a ~~a boiling process which creates~~ pre-fermentation liquid ~~by adding hops to said wort and boiling~~,

(d) fermenting ~~a process which ferments~~ said pre-fermentation liquid using a brewers' yeast to obtain an alcoholic beverage,

(e) filtering ~~a second filtration process which filters~~ said alcoholic beverage with ~~improved~~ foaming properties ~~through said fermentation process~~ after fermenting,

wherein a pea protein ~~which was extracted and was obtained from green peas~~ is added ~~to either each process~~ during (a) to the mash, (b) to the wort, (c) to the pre-fermentation liquid and (d) to the alcoholic beverage ~~before said second filtration process~~ or between (a) and (b) to the mash, (b) and (c) to the wort, (c) and (d) to the pre-fermentation liquid, and (d) and (e) to the alcoholic beverage ~~said each processes~~.

Claim 2 (Currently Amended): A ~~processing~~ method for producing [[of]] an alcoholic beverage with ~~improved~~ foaming properties comprising:

(a) preparing ~~a process for processing~~ a pre-fermentation liquid using a syrup containing sources of carbon, sources of nitrogen, hops, a coloring matter and water as raw materials,

~~(b) a process for obtaining said alcohol beverage with improved foaming properties~~
by fermenting said pre-fermentation liquid with a brewers' yeast to obtain an alcoholic
beverage with foaming properties,

~~(c) filtering a filtration process which filters said alcoholic beverage with improved~~
foaming properties after fermenting ~~which passed through said fermentation process,~~

wherein a pea protein ~~which was extracted and was obtained from green peas~~ is added
~~to either each process~~ during (a) to the pre-fermentation liquid and (b) to the alcoholic
beverage before said filtration process or between (a) and (b) to the pre-fermentation liquid
and (b) and (c) to the alcoholic beverage ~~said each processes.~~

Claim 3 (Currently Amended): A ~~processing~~ method for producing ~~[[of]]~~ an alcoholic
beverage with ~~improved~~ foaming properties by fermenting a pre-fermentation liquid,

wherein a pea protein ~~which was extracted and was obtained from green peas~~ is added
to said pre-fermentation liquid.

Claim 4 (Currently Amended): A ~~processing~~ method for producing ~~[[of]]~~ an alcoholic
beverage with ~~improved~~ foaming properties by fermenting a pre-fermentation liquid ~~which~~
created from mashed raw materials containing malts ~~at mashing process,~~

wherein a pea protein ~~which was extracted and was obtained from green peas~~ is added
to said pre-fermentation liquid.

Claim 5 (Currently Amended): An alcoholic beverage with ~~improved~~ foaming
properties ~~processed by processing method as claimed in~~ produced according to the method
of claim 1.

Claim 6 (Currently Amended): An alcoholic beverage with ~~improved~~ foaming properties ~~processed by processing method as claimed in~~ produced according to the method of claim 2.

Claim 7 (Currently Amended): An alcoholic beverage with ~~improved~~ foaming properties ~~processed by processing method as claimed in~~ produced according to the method of claim 3.

Claim 8 (Currently Amended): An alcoholic beverage with ~~improved~~ foaming properties ~~processed by processing method as claimed in~~ produced according to the method of claim 4.

Claim 9 (New): The method for producing an alcoholic beverage according to claim 1, wherein said pea protein is from green peas of the species *Pisum Sativum L.*

Claim 10 (New): The method for producing for an alcoholic beverage according to claim 1, wherein said pea protein has been extracted from yellow green peas of the species *Pisum Sativum L.*

Claim 11 (New): The method for producing for an alcoholic beverage according to claim 2, wherein said pea protein is from green peas of the species *Pisum Sativum L.*

Claim 12 (New): The method for producing for an alcoholic beverage according to claim 2, wherein said pea protein has been extracted from yellow green peas of the species *Pisum Sativum L.*

Claim 13 (New): The method for producing for an alcoholic beverage according to claim 3, wherein said pea protein is from green peas of the species *Pisum Sativum L.*

Claim 14 (New): The method for producing for an alcoholic beverage according to claim 3, wherein said pea protein has been extracted from yellow green peas of the species *Pisum Sativum L.*

Claim 15 (New): The method for producing for an alcoholic beverage according to claim 4, wherein said pea protein is from green peas of the species *Pisum Sativum L.*

Claim 16 (New): The method for producing for an alcoholic beverage according to claim 4, wherein said pea protein has been extracted from yellow green peas of the species *Pisum Sativum L.*

Claim 17 (New): An alcoholic beverage made by the process of claim 1 which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.

Claim 18 (New): An alcoholic beverage made by the process of claim 2 which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.

Claim 19 (New): An alcoholic beverage made by the process of claim 3 which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.

Claim 20 (New): An alcoholic beverage made by the process of claim 4 which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.